When you bake...

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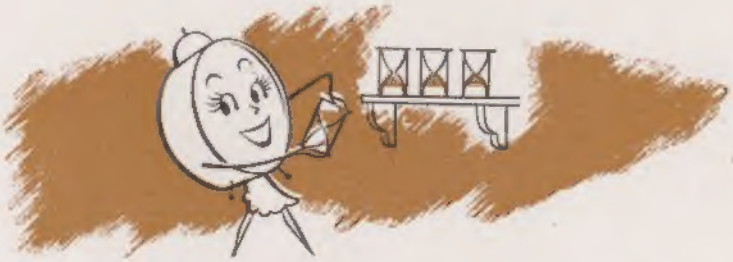
IN BAKERIES and groceries throughout the land, everybody can find their favorite breads, buns and rolls baked to a "turn" by experts who have made home-baking an unnecessary part of meal-planning. America's bakers have long since proved that they can be depended upon for uniform, high quality baked foods that are rich in goodness and nutrition. But once in a while you may like to test your skill at turning out a batch of rolls or a coffee ring just for the fun of it.

Maybe you're new at baking with yeast. Then you are heading for a phase of cookery just a bit different from other types. But it's easy. The ingredients are simple. The rules for combining are simple, too . . . a few basic steps that are easy to learn. There's nothing complicated about the equipment you need either . . . just the usual bowls and spoons and pans.

So with reliable ingredients, tested recipes and easy to understand directions, you're off to a good start. You will learn to judge the right temperature for yeast mixtures and the "feel" of the dough as it kneads into a smooth elastic ball under your hands. From then on you are set to make rolls and buns and coffee cakes and brown crusty loaves whenever the urge comes to prove your baking skill and surprise your family with some home baked yeast breads. Whether you bake them yourself or buy yeast breads from your grocer or baker, you'll find that they help stretch your food dollar. They are wholesome, economical and popular with all the family.

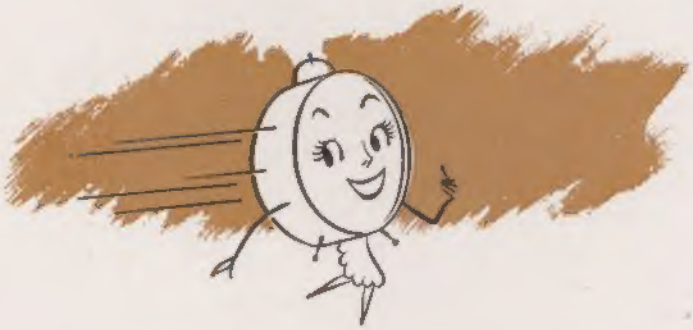
CHOOSING A *Method . . .*

THE various ways of putting yeast doughs together are all very simple. There are six methods outlined in this book, but if you know any one of them you practically know them all. The only difference is a bit of variation in the six or seven basic ingredients or a slight variation in combining them—and a consequent shortening or lengthening of the time it takes the dough to rise. For example, doughs made with the Action-Quick Method, which uses a higher proportion of yeast, will rise more quickly than those made with the Sponge Method, which has a minimum amount of yeast. It's as simple as that! You will select the method that best fits your home-making schedule.



The Straight-Dough Method

The Straight-Dough Method is probably the one most generally used for making a standard loaf of white bread. It is a method in which the dough is mixed in one operation and it can be used equally well with rolls, buns or any yeast dough. This method takes about four hours from start of preparation until the baked product comes out of the oven.



The Action-Quick Method

The Action-Quick Method is a speeder-upper method which follows the same procedure for mixing as the Straight-Dough Method. A higher proportion of yeast is used, and more sugar for the yeast to grow on, so that you can have hot rolls or bread in less than three hours from the time you start. It's a fine method for the times when you are going to be in the kitchen attending to other

Luncheon

Cream of Mushroom Soup
Shrimp and Avocado Salad—
Cream Dressing
Hot Lucky Clovers
Compote of Fruit
Hot Tea Cookies

Dinner

Chilled Vegetable Juice Cocktail
Baked Virginia Ham
Candied Sweet Potatoes
Fresh Spinach Buttered Corn
Cinnamon Buns with Icing
Pineapple Sherbet Hot Coffee

cooking or baking, because it is so easy to overlap the various tasks of mixing and baking other things while the dough is rising. It can be used for making all yeast products, bread, rolls, sweet buns, coffee cakes or what you will.

The Sponge Method

The Sponge Method is the one most housewives used in the days when they set their bread to rise over night. Today women try to avoid these evening bread making rites. By using the right proportion of yeast both the preparation and baking can be done all in the same day with the Sponge Method. It is a very satisfactory method for the woman who likes to mix the dough in the morning and bake the bread in the afternoon because she can be busy with other household duties while the dough is rising. It requires the longest period of preparation of any of the methods because it has three risings instead of the conventional two. Briefly, the mixing is done in two operations. In the first step, the yeast, sugar, part of the liquid and flour are combined to make a thick batter. This batter is called a sponge because it rises in the bowl until it is bubbly and has a sponge-like appearance. When the sponge has risen sufficiently, the remaining liquid, sugar, salt, shortening and additional flour are added to make a dough that can be kneaded.

The No-Knead Method

The No-Knead Method is both a time saving and a labor saving method, because no kneading is required. This method is particularly suited for rolls and sweet buns since the dough is rich and a little on the sweet side. The mixture is soft and should be chilled in the refrigerator for a short time

after it is mixed in order to make it easier to handle. The texture of No-Knead products is inclined to be slightly open-grained.

The Refrigerator Method

A refrigerator dough is merely one which can be kept for several days in the refrigerator. It is made by adding eggs and extra amounts of sugar and salt to extend the action of the yeast over a longer period and is used mainly for making rolls. After the dough is made and stored in the refrigerator you can cut off as little as you wish, leaving the remainder for other bakings during the week. The details of preparation and baking are just the same as the Straight-Dough Method, except that dough stored in a refrigerator for future use must be brushed lightly with melted shortening to prevent the formation of a crust which would have to be cut off and discarded.

Yeast Batter Method

Yeast batters are mixtures which can be whipped up in no time at all, require no kneading, and are placed in the baking pan for rising as soon as mixing is completed. They are often used for Quick Coffee Cake and Muffins, favorites for Sunday morning breakfast.

Choose to Suit Yourself—Once you learn the basic pattern of putting yeast doughs together, any of the standard methods is easy to use. You simply choose the method that fits the timing of your homemaking activities and the kind of product you're making. Straight-Dough, Action-Quick or Sponge can be used for all yeast mixtures. For rolls and sweet buns, you have the added choice of No-Knead, Refrigerator and Yeast Batter Methods.

Choosing the Ingredients . . .

No matter what you bake, its fine flavor and good texture rest on the basis of good ingredients. Even the most careful and accomplished cooks have faced disappointment when they have tried to make good results emerge from poor ingredients. Quality materials whose reliability and freshness are unquestioned pay their way. They are the true cookery economy.

YEAST, the vital ingredient in all raised doughs, must be a standard, reliable product if the same fine results are to be realized at each baking.

1.

Yeast—Yeast is the substance responsible for the bubbles of gas which cause the dough to rise, so that the finished rolls or bread will be light and porous, sweet tasting and digestible. Only a reliable brand of yeast will do this well every time you bake.

You can buy yeast for baking in two different forms—dry yeast in granular form in packages, or compressed yeast in cake form.

Dry Yeast in granular form needs no refrigeration and stays fresh for weeks on the pantry shelf or in the cupboard. Each package carries an expiration date so that you can always be sure the yeast is full-strength.

Compressed yeast cakes can be kept for about two weeks in the refrigerator. A yeast cake is good to use if it crumbles between the fingers when broken.

Contents of one package of dry yeast, when dissolved according to package directions, may be used in place of one yeast cake in recipes.

MILK, fresh, whole or skimmed is one of the liquids generally used in making yeast doughs. In using evaporated or dried milk follow package directions.

2.

Liquid—Milk and water are the two liquids generally used in making yeast doughs. They can be used singly or in any proportions of the two, but water is generally used to soften the yeast. An all-water dough produces a bread or roll with a wheatier flavor and a crisper crust. All milk in the mixture results in a finished product with a more velvety grain and creamy white crumb and one that keeps better and toasts better.

Sugar—Sugar is the customary sweetener in yeast doughs although honey, molasses or corn syrup are frequently used in dark, whole-grain breads and in some of the sweet buns and coffee cakes. Sugar is needed by the yeast to do thoroughly its job of raising the

SUGAR is essential in yeast doughs because yeast and sugar work together to make dough rise. Extra sugar gives flavor and added sweetness.

3.

SALT brings out or heightens the natural flavors of other ingredients making a more tasty product. It also helps to control the action of the yeast.

4.

SHORTENING improves the texture and flavor of the product and gives the crust a tender crispness and the desired golden brown sheen.

dough. The tiny gas bubbles on which the light porous texture of yeast products depends are formed by yeast and sugar working together. Sugar also adds a subtle sweetness and encourages a golden crust color.

Salt—Without sufficient salt your baking will be flat tasting because salt has the power of bringing out the flavors of other ingredients. Its effect on yeast is to control its action.

Shortening—Some kind of a fatty ingredient—vegetable shortening, fortified margarine, butter and lard all being suitable—is included in all yeast doughs. It gives the dough elasticity so that the leavening gas can expand freely and easily, adds flavor to the finished product, helps develop a crisp crust with an attractive sheen and prolongs freshness.

Flour—Wheat flour contains two proteins called gliadin and glutenin in the right proportions to form a third substance called gluten when liquid is added. The purpose of gluten in the dough is to form a sort of elastic framework in which the tiny gas bubbles formed by the yeast are captured. Briefly, when the dough is first mixed, the combining of the liquid and the flour develops the gluten; kneading spreads it through the dough mass so that the first rising has a network of gluten which can wall in the gas bubbles; the punching down and shaping breaks up the larger bubbles into many small ones and also separates and distributes them evenly throughout the dough mass. Finally, baking sets these fine little cells of gas held in by the gluten framework, so that the finished baked product has an even, tender texture. Only wheat flour has the right proportion of gliadin and glutenin to make gluten. The wheat flour known as all-purpose or general-purpose flour is generally used in yeast doughs made in the home.

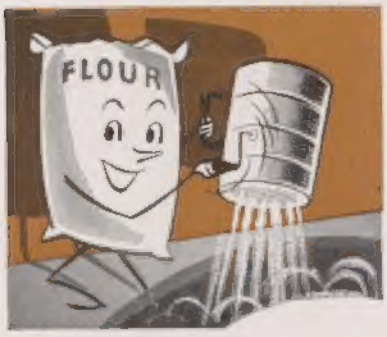
Eggs—Eggs help to make the texture fine and delicate and give extra flavor, richness and color to rolls and buns. They also add nutrients to the product, and, like the sugar, encourage a golden brown crust.

And Now the Equipment

For generations housewives had to develop their own standards of measuring. Now we have standard measuring cups and spoons to insure the accuracy upon which consistently good results depend. The following is a list of tools you might possibly need for easier and more skillful preparation when you are baking with yeast.

Two large mixing bowls (at least 3-quart size)
Two small bowls
Two standard measuring cups (1-cup size and 1-quart size)
Standard measuring spoons
Wooden spoon
Bread board or pastry cloth
Flour sifter
Rolling pin
Saucepan (1-quart size)
Sharp bread or carving knife
Kitchen towels (cloth)
Egg beater, spatula, biscuit cutter, kitchen scissors and ruler
Two bread pans (approximately 7½" x 3½" x 2¾"), two baking sheets, 9" layer cake pans and muffin pans (2¾" x 1½")

5.



FLOUR made from wheat makes the finest bread dough because it contains the gluten-forming substances which give the desired bread texture.

6.

EGGS are often added to sweet doughs, refrigerator doughs and no-knead doughs to give richer flavor, attractive color and added nourishment.

7.

Mixing . . . . THE START-OFF IN

The Put-Together Pattern

The put-together pattern is a simplified step-by-step guide for combining the ingredients used in making yeast doughs. All recipes for making rolls, sweet buns, coffee cakes and bread that are raised with yeast can be made by this pattern except for recipes calling for the Sponge Method. For Sponge Method see specific recipe directions.

The put-together pattern with its five simple steps starts you out on a well-charted, easy road. Once you know the five steps and understand how warm is "lukewarm", you can toss out on your bread board in almost the twinkling of an eye any yeast dough mixture. If a little liquid dropped on the inside of the wrist feels neither cold nor hot, it is considered lukewarm. Different recipes will vary only in the proportions of the basic ingredients. The way these ingredients are combined need never change—the put-together pattern settles that once and for all.

Step 1 Scald milk to destroy bacteria hostile to yeast, add sugar, salt and shortening, then cool to lukewarm.

Step 2 Sprinkle dry yeast into lukewarm water. Let stand 5-10 minutes; then stir well (or crumble compressed yeast into lukewarm water; stir well).

Step 3 Combine lukewarm milk mixture with yeast and water mixture—if the recipe calls for beaten eggs, stir in at this point.

Step 4 Add half the flour (sifted and carefully measured), then beat until the mixture is smooth.

Step 5 Add remaining flour (also sifted and measured), working it in well.

1.

2.

MAKING YEAST DOUGHS

The Importance of Temperature

Temperature is the vital factor in handling yeast. Yeast is killed when it gets too hot—it won't produce any more gas bubbles to lighten the dough. That is why bread stops rising once it is baked. Again, yeast stops working temporarily when it gets too cold, starting again when put in a favorable temperature. For example refrigerator doughs spring into action when taken from the refrigerator and put in a warm place. Remember, yeast that is in a lukewarm mixture, kept in a warm place while rising, is in a favorable temperature, sends off the tiny gas bubbles that give breadstuffs their customary porous texture.

The Tough You Have to Touch

When all the ingredients have been combined, the dough has a rough appearance—a bumpy looking surface, and is a bit sticky to handle—it is just beginning to form a ball which breaks away with little sticking to the sides of the bowl. When kneaded, it gradually loses all stickiness and rough appearance, becoming smooth and even textured with a soft, satiny sheen. It feels springy and elastic under your hands—and that is the "feel" of yeast doughs which have had sufficient kneading—the "feel" you learn to recognize so soon.

Whether you bake breads, sweet breads or rolls, you'll find that you learn about dough from handling it. Throughout all the stages of baking—kneading, rising and shaping, your hands will soon know when the dough is "right". It's just a matter of treating the dough firmly but gently and never being afraid to work it.

3.

4 and 5.

Kneading . . . A THREE STEP METHOD

What is Kneading? Kneading is merely a way of manipulating a ball of dough with your hands. It serves to thoroughly blend all the ingredients. But its most important purpose is to work and stretch the gluten of the flour into an elastic framework that will ensnare the bubbles of gas produced by the yeast. As kneading progresses, this framework becomes more completely distributed through the dough and more delicate and tender.

About eight or ten minutes of swift, deft handling will knead a batch of dough sufficiently. Too little kneading is apt to give you heavy, soggy bread. Too much kneading usually results in a coarse and uneven texture.

The Three Step Rhythm of Kneading: Three simple steps carry you through the rhythm of kneading. They soon become automatic—and you don't forget them. When the dough in the mixing bowl forms into a lumpy, irregular ball that comes away from the sides of the bowl, you turn it out on a lightly floured bread board or table top or pastry cloth. Then you start kneading it quickly and deftly in these three steps:

Step 1 Flatten the dough very slightly by pressing firmly. Now, with the fingers of both hands, fold the dough over on itself toward you.

Step 2 Push the ball of dough away from you with the heel of your hand, that part of the palm that is nearest the wrist.

Step 3 Grasp the dough with both hands and turn one-quarter way around on the board.

Repeat this 1-2-3 rhythm, working firmly and surely in a rocking motion, for 8 to 10 minutes. As you knead, sprinkle flour sparingly on the board, using only enough to keep the dough from sticking to it and to your hands. Too much flour will affect the flavor of the product.

A Yeast Dough is Kneaded Enough When:

1. Its surface is smooth and looks tightly stretched and satiny.
2. It feels springy and elastic.
3. It doesn't stick to the board as you knead it.

Form the dough into a ball and place it in a large greased bowl. Brush the top lightly with melted shortening. This keeps it moist, but it also prevents the surface from becoming crusty. Cover bowl with a clean kitchen towel and put in a warm place, away from drafts, to rise.

OF ACHIEVING GOOD TEXTURE

When the dough forms into an irregular ball that comes away from the sides of the bowl, turn it out on a lightly floured bread board, table or pastry cloth.

With hands lightly floured, firmly press dough into a smooth and slightly flat ball. Then using both hands, fold dough over on itself toward you.

With the heels of your hands push the ball of dough away from you. Then grasp the dough firmly with both hands and turn it one-quarter way around. Repeat.

Rising... IS THE YEAST AT WORK

Temperature Control and Rising Rising, the slow steady expansion of dough which turns it from a compact ball into a light spongy one, tells you that the yeast is at work. At this point the dough needs warmth—a controlled temperature of from 80° to 85° F. if the yeast is to grow completely and produce sufficient gas for adequate rising. Here are ways to maintain the steady warmth:

- Keep the bowl closely covered with a kitchen towel.
- Set the bowl of dough in a place that is free from draft and receives a little warmth from a stove or radiator.
- In cold weather warm the bowl before putting in the dough.
- If the room is not warm enough, place bowl of dough in unlighted oven with a large pan of hot water on shelf beneath it. This method can be used for first rise if the oven is not in use.
- Set the bowl of dough in a deep pan of water just warm enough so that your hand feels comfortable in it.

Extra yeast speeds rising because a larger amount of yeast in a dough puts more yeast cells to work. The time required for a batch of dough to rise varies with temperature, the amount of yeast and other ingredients. The time suggested in all yeast dough recipes for "Double in bulk" is approximate—a clue to help you. Dough is risen enough when it doubles in bulk so check up on each batch of dough before all the time has passed.

Double in Bulk—the First Rising When the dough looks double its original size, a reliable method of checking is the "finger test":

1. Press two fingers deeply into the dough.
2. Withdraw them quickly.
3. If a deep indentation remains, the dough may be called double in bulk and is ready to be punched down.

The Punch Down The punch down releases some of the gas in the dough, breaks up big gas pockets into smaller ones and helps the yeast cells to breathe by bringing them fresh oxygen. To do this:

1. Thrust your fist into the center of the dough.
2. When dough collapses, pull in edges from sides of the bowl, kneading them into the center.
3. Turn dough out onto a bread board with the punched center of the dough underneath.

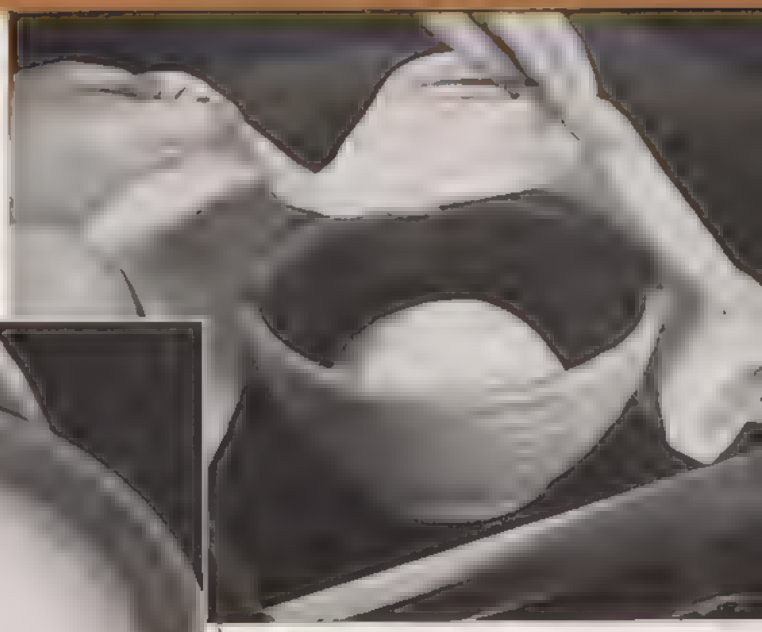
Shaping and the Second Rising The dough ready for shaping has a friendly warmth, is light to handle, and is pliable and responsive under your hands. After shaping*:

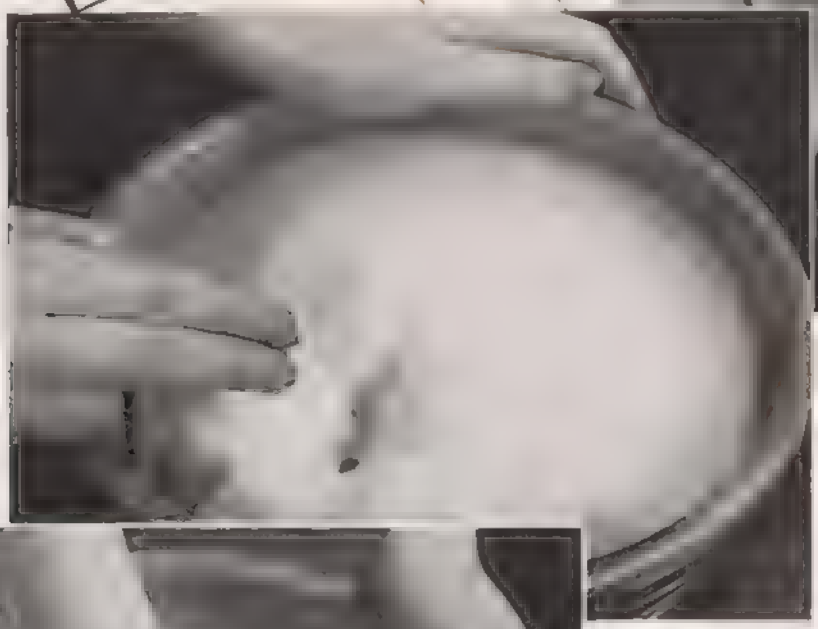
1. Cover with a clean towel and allow to double in bulk again.
2. This time a gentle finger tip test which leaves a slight indentation tells you that your rolls or loaves are sufficiently risen and ready to bake.

For shaping directions turn to Pages 14-19 for Rolls, Pages 20-25 for Sweet Rolls, Pages 26-27 for Bread.

KEEP TEMPERATURE WARM AND EVEN

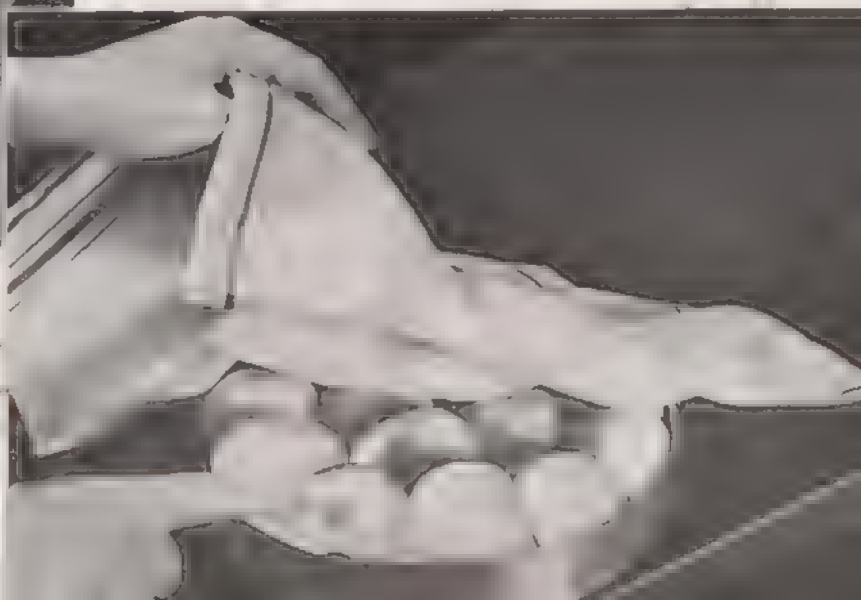
1. Always cover the bowl of dough with a towel, then set in a warm, draft-free spot to help insure perfect rising.





2. Two fingers pressed deeply into the dough leave an indentation when withdrawn if the dough has doubled in bulk.

3. Punch down after the first rising by thrusting fist into the dough. Then as the dough collapses, pull in edges and fold them over into the center.



4. After second rising, test the shaped rolls or loaves gently with the finger. The dough should feel light and puffy.

Rolls

Basic Roll Dough Recipes

Straight-Dough

Scald . . . . . ¾ cup milk
Add and stir in . . ¼ cup sugar
2¼ teaspoons salt
4½ tablespoons shortening
Cool to lukewarm.
Measure into bowl ¾ cup lukewarm water
Sprinkle or crumble in . . . 1 package or cake Fleischmann's Yeast, dry or compressed
Let stand until dissolved*; stir. Add lukewarm milk mixture.
Add and stir in . 2¼ cups sifted all-purpose flour
Beat until smooth.
Add and stir in an additional . . . 2¼ cups sifted all-purpose flour (about)
Turn dough out on lightly floured board. Knead.
Place in greased bowl and brush top lightly with melted shortening.
Cover with clean towel; let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 25 minutes.
Form one or more roll shapes from directions. (Pages 16-19)
Bake as directed for shape or shapes selected.
Yield: According to shape or shapes selected.

Action-Quick

Scald . . . . . ¾ cup milk
Add and stir in . ¼ cup sugar
2¼ teaspoons salt
4½ tablespoons shortening
Cool to lukewarm.
Measure into bowl ¾ cup lukewarm water
Sprinkle or crumble in . . . 2 packages or cakes Fleischmann's Yeast, dry or compressed
Let stand until dissolved*; stir. Add lukewarm milk mixture.
Add and stir in . 2¼ cups sifted all-purpose flour
Beat until smooth.
Add and stir in an additional . . . 2¼ cups sifted all-purpose flour (about)
Turn dough out on lightly floured board. Knead.
Place in greased bowl and brush top lightly with melted shortening.
Cover with clean towel; let rise in warm place, free from draft, until doubled in bulk, about 50 minutes.
Form one or more roll shapes from directions. (Pages 16-19)
Bake as directed for shape or shapes selected.
Yield: According to shape or shapes selected.

No-Knead

Heat to boiling . 1 cup water
Add and stir in . 2 tablespoons sugar
1¼ teaspoons salt
¼ cup shortening
Cool to lukewarm.
Measure into bowl ¼ cup lukewarm water
Sprinkle or crumble in . . . 1 package or cake Fleischmann's Yeast, dry or compressed
Let stand until dissolved*; stir. Add lukewarm water mixture.
Add and stir in . 1 egg, beaten
Add and stir in . 3½ cups sifted all-purpose flour
Beat until smooth.
Place dough in greased bowl.
Brush top lightly with melted shortening.
Cover with clean towel. Chill (or store) in refrigerator for at least 2 hours.
Form one or more roll shapes from directions. (Pages 16-19)
Bake as directed for shape or shapes selected.
Yield: According to shape or shapes selected.

Refrigerator

Scald . . . . . ¾ cup milk
Add and stir in . 6 tablespoons sugar
1 tablespoon salt
5 tablespoons shortening
Cool to lukewarm.
Measure into bowl ½ cup lukewarm water
Sprinkle or crumble in . . . 2 packages or cakes Fleischmann's Yeast, dry or compressed
Let stand until dissolved*; stir. Add lukewarm milk mixture.
Add and stir in . 1 egg, beaten
2 cups sifted all-purpose flour
Beat until smooth.
Add and stir in an additional . . . 2½ cups sifted all-purpose flour (about)
Place dough in greased bowl and brush top lightly with melted shortening.
Cover; store in refrigerator at least 2 hours, or until needed.
To use punch dough down and cut off as much as desired.
Form one or more roll shapes from directions. (Pages 16-19)
Bake as directed for shape or shapes selected.
Yield: According to shape or shapes selected.
May be kept 4 days in refrigerator; bake as needed.

*5-10 MINUTES FOR DRY YEAST.

Shaping Techniques

1. Make two or three simple shapes from one batch of dough. Achieve variety in rolls with one baking by making for instance, 1 Bubble Loaf and 12 Parker House Rolls or 9 Fan Tans and 9 Lucky Clovers. Combinations of various sizes and shapes make an impressive array of home baked rolls.
2. Complete one shaping step at a time. In making pan rolls for instance cut all the pieces of dough at one time then shape each piece into ball, etc.
3. Measure dough with flat ruler according to recipe instructions to insure uniformity of size, shape and yield. Use kitchen scissors to cut off segments of dough and in making unusual shapes.

Rolls

Parker House Rolls

Makes 24

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Roll out each half into a circle about ½ inch thick.
Cut into rounds with 2½-inch cookie cutter.
Crease heavily through center with dull edge of knife.
Brush lightly with melted fortified margarine or butter.
Fold over in pocket-book shape.
Place on greased baking sheet about 1 inch apart.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight Dough Method about 1 hour. No-Knead Method about 55 min.
Action-Quick Method about 30 min. Refrigerator Method about 65 min
Bake in hot oven at 425° F. about 20 minutes.

Pan Rolls

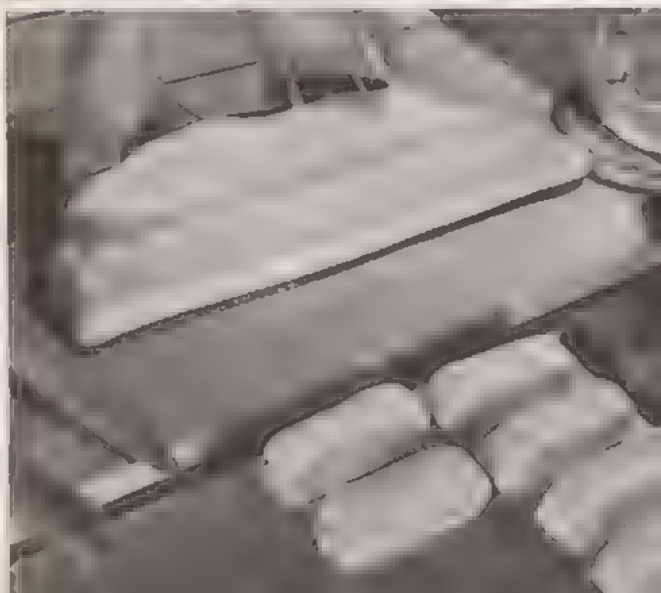
Makes 24

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Form each half into a roll about 9 inches long.
Cut with sharp knife into 12 equal pieces.
Form into smooth balls.
Place in greased shallow pans about ¼ inch apart.
Brush lightly with melted fortified margarine or butter.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight Dough Method about 1 hour. No-Knead Method about 55 min.
Action-Quick Method about 30 min. Refrigerator Method about 65 min
Bake in hot oven at 425° F. about 20 minutes.

Triple Deckers

Makes 18

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Roll out each half into an oblong about 18 x 9 x ¼ inches.
Brush lightly with melted fortified margarine or butter.
Fold ends in lengthwise toward center to form 3 layers.
Cut crosswise with sharp knife into 1½-inch strips and seal ends firmly.
Place on greased baking sheet about 1 inch apart.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight Dough Method about 1 hour. No-Knead Method about 55 min.
Action-Quick Method about 30 min. Refrigerator Method about 65 min
Bake in hot oven at 425° F. about 15 minutes.



Twin Roll-Ups

Makes 18

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Roll out each half into an oblong about 18 x 6 x ¼ inches.
Brush lightly with melted fortified margarine or butter.
Roll up lengthwise, as for jelly roll.
Cut with sharp knife into 2-inch pieces.
Place on greased baking sheets about 1 inch apart.
Crease heavily through center of each roll with dull edge of knife.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.

Straight Dough Method about 1 hour. No-Knead Method about 55 min.
Action-Quick Method about 30 min. Refrigerator Method about 65 min

Bake in hot oven at 425° F. about 20 minutes.

Bubble Loaf

Makes 2

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Form each half into a roll about 10 inches long.
Cut with sharp knife into 10 equal pieces.
Form each piece into 2 small balls.
Place a layer of balls about ½ inch apart in greased bread pans (7½ x 3½ x 2¾ inches).
Brush lightly with melted fortified margarine or butter.
Arrange a second layer of balls on top of first.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.

Straight Dough Method about 1 hour. No-Knead Method about 55 min.
Action-Quick Method about 30 min. Refrigerator Method about 65 min.

Bake in moderate oven at 375° F. about 30 minutes.

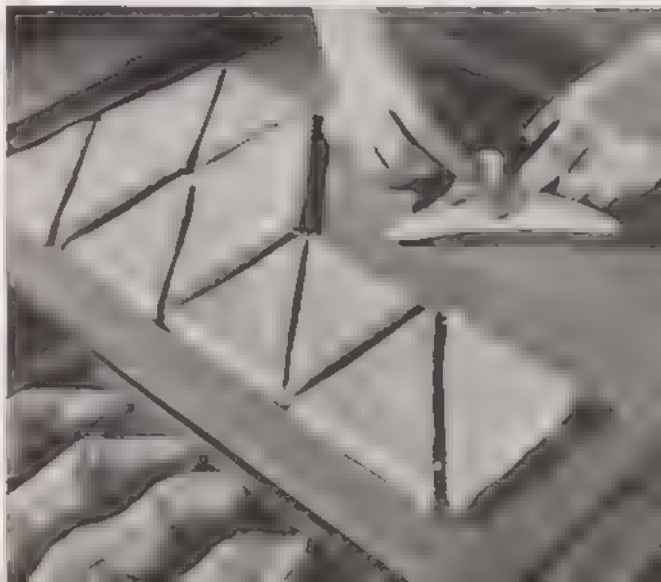
Crosselles

Makes 32

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board, divide in half.
Roll out each half into an oblong about 16 x 8 x ¼ inches.
Brush lightly with melted fortified margarine or butter.
Cut into 4-inch squares. Cut squares in half to make triangles
Fold the base of the triangle to within ½ inch of the top point.
Fold point of triangle over roll and seal firmly.
Place on greased baking sheets about 1 inch apart.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk

Straight Dough Method about 1 hour. No-Knead Method about 55 min
Action-Quick Method about 30 min. Refrigerator Method about 65 min

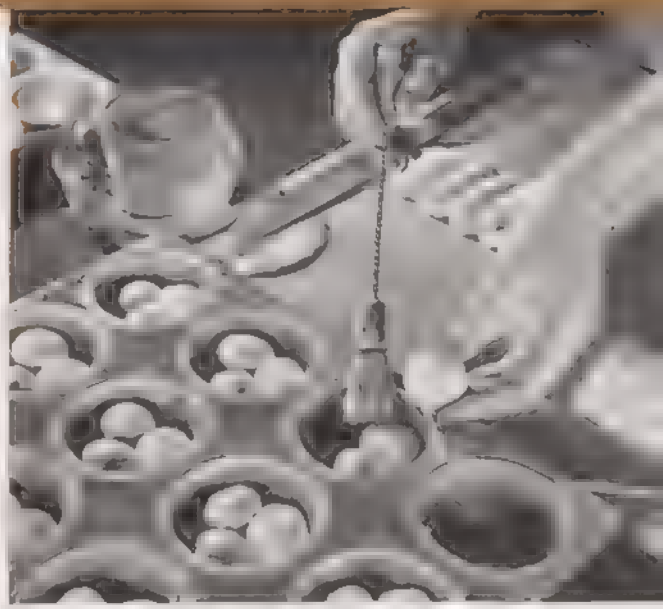
Bake in hot oven at 425° F. about 15 minutes.



Clover Leaf Rolls

Makes 18

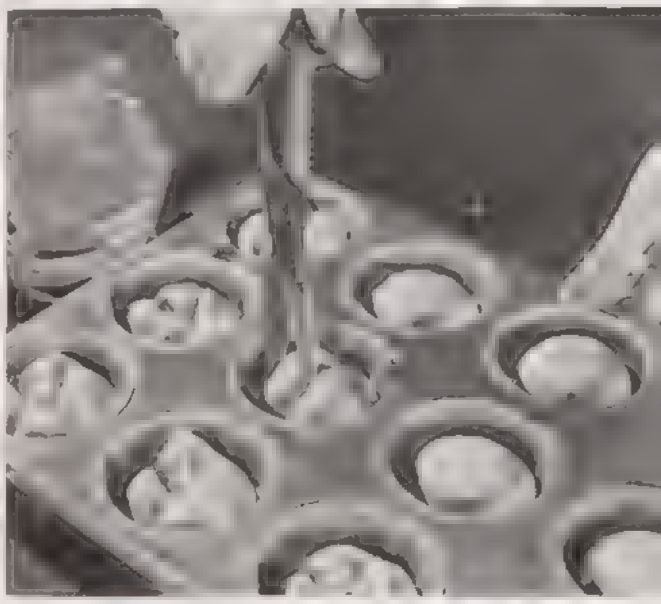
Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Form each half into a roll about 9 inches long
Cut with sharp knife into 9 equal pieces.
Form each piece into 3 small balls.
Brush sides with melted fortified margarine or butter.
Place 3 balls in each section of greased muffin pans.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 1 hour. No-Knead Method about 55 min.
Action-Quick Method about 30 min. Refrigerator Method about 65 min
Bake in hot oven at 425° F. about 15 minutes



Lucky Clovers

Makes 18

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Form each half into a roll about 9 inches long.
Cut with sharp knife into 9 equal pieces.
Form each piece into a smooth ball.
Place in greased muffin pans.
With scissors divide rolls in half, then in quarters, cutting almost through to bottom of rolls.
Brush lightly with melted fortified margarine or butter.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 1 hour. No-Knead Method about 55 min.
Action-Quick Method about 30 min. Refrigerator Method about 65 min
Bake in hot oven at 425° F. about 15 minutes.



Crescents

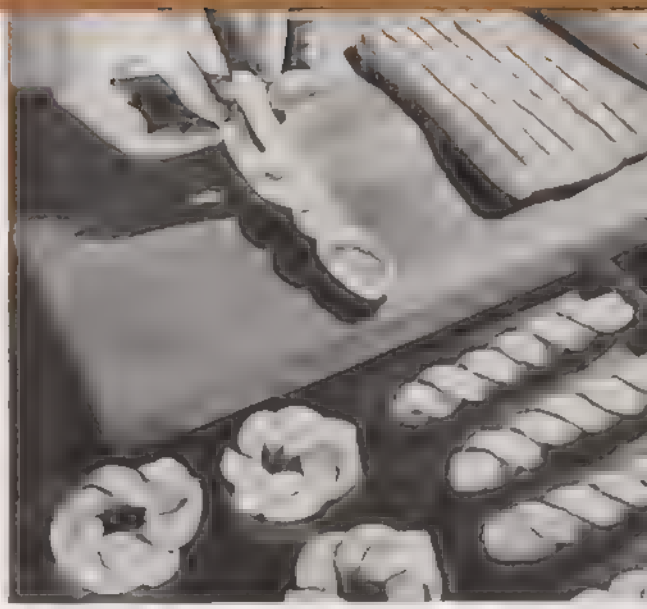
Makes 24

Prepare one recipe Basic Roll Dough according to directions
When doubled in bulk, punch down and turn out on lightly floured board; divide into 3 equal pieces.
Roll out each piece into a circle about 9½ inches in diameter and ¼ inch thick.
Cut with sharp knife into 8 pie-shaped pieces.
Brush lightly with melted fortified margarine or butter.
Roll up, beginning at wide end and seal ends firmly.
Place on greased baking sheets about 2 inches apart.
Curve in half circles.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 1 hour. No-Knead Method about [illegible]
Action-Quick Method about [illegible] min. Refrigerator Method about 65 min.
Bake in hot oven at 425° F. about 20 minutes.

Two-in-One Twists

Makes 24

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Roll out each half into an oblong about 12 x 9 x ¼ inches.
Brush lightly with melted fortified margarine or butter.
Fold dough in half lengthwise.
Cut crosswise with sharp knife into strips ¾ inch wide.
Take hold of each end of strip, twist in opposite directions.
Seal ends firmly.
Place on greased baking sheet about 2 inches apart.
Form twists into circles or leave straight.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 1 hour. *No-Knead Method about 55 min.*
Action-Quick Method about 30 min. *Refrigerator Method about 65 min.*
Bake in hot oven at 425° F. about 15 minutes.



Fan-Tans

Makes 18

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Roll out each half into an oblong about 17 x 10½ x ⅛ inches.
Brush generously with melted fortified margarine or butter.
Cut with sharp knife crosswise into strips 1½ inches wide.
Pile 7 strips together.
Cut crosswise into pieces 1½ inches wide.
Place cut-side up in greased muffin pans.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 1 hour. *No-Knead Method about 55 min.*
Action-Quick Method about 30 min. *Refrigerator Method about 65 min.*
Bake in moderate oven at 400° F. about 20 minutes.

Fan Tan Loaf

Makes 2

Prepare one recipe Basic Roll Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half
Roll out each half into an oblong about 16 x 10½ x ½ inches.
Brush generously with melted fortified margarine or butter.
Cut with sharp knife lengthwise into 3 strips.
Pile 3 strips together.
Cut crosswise into pieces about 1¾ inches wide.
Place long-side up in greased bread pans (7½ x 3½ x 2¾ inches) until pans are full.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight Dough Method about 1 hour. *No-Knead Method about 55 min*
Action-Quick Method about 30 min. *Refrigerator Method about 65 min*
Bake in hot oven at 425° F. about 30 minutes.

Sweet Rolls and Breads

Basic Sweet Dough Recipes

Straight-Dough

Scald . . . . . ⅔ **cup milk**
Add and stir in . ½ **cup sugar**
1¼ **teaspoons salt**
6 **tablespoons shortening**
Cool to lukewarm.
Measure into bowl ⅔ **cup lukewarm water**
2 **tablespoons sugar**
Sprinkle or crumble in . . . 2 **packages or cakes Fleischmann's Yeast, dry or compressed**
Let stand until dissolved*; stir. Add lukewarm milk mixture.
Add and stir in . 3 **eggs, beaten**
Add and stir in . 3 **cups sifted all-purpose flour**
Beat until smooth.
Add and stir in an additional . . . 3 **cups sifted all-purpose flour (about)**
Turn dough out on lightly floured board. Knead.
Place in greased bowl and brush top lightly with melted shortening.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 25 minutes.
Form into one or more shapes from directions. (Pages 22-24)
Bake as directed for shape or shapes selected.
Yield: According to shape or shapes selected.

Action-Quick

Scald . . . . . ⅔ **cup milk**
Add and stir in . ½ **cup sugar**
1¼ **teaspoons salt**
6 **tablespoons shortening**
Cool to lukewarm.
Measure into bowl ⅔ **cup lukewarm water**
3 **tablespoons sugar**
Sprinkle or crumble in . . . 3 **packages or cakes Fleischmann's Yeast, dry or compressed**
Let stand until dissolved*; stir. Add lukewarm milk mixture.
Add and stir in . 3 **eggs, beaten**
Add and stir in . 3 **cups sifted all-purpose flour**
Beat until smooth.
Add and stir in an additional . . . 3 **cups sifted all-purpose flour (about)**
Turn dough out on lightly floured board. Knead.
Place in greased bowl and brush top lightly with melted shortening.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk, about 55 minutes.
Form into one or more shapes from directions. (Pages 22-24)
Bake as directed for shape or shapes selected.
Yield: According to shape or shapes selected.

No-Knead

Scald . . . . . 1 **cup milk**
Add and stir in . ⅓ **cup sugar**
1 **teaspoon salt**
½ **cup shortening**
Cool to lukewarm.
Measure into bowl ¼ **cup lukewarm water**
Sprinkle or crumble in . . . 2 **packages or cakes Fleischmann's Yeast, dry or compressed**
Let stand until dissolved*, stir. Add lukewarm milk mixture.
Add and stir in . 3 **eggs, beaten**
Add and stir in . 5½ **cups sifted all-purpose flour**
Place dough in greased bowl and brush top lightly with melted shortening.
Cover and chill (or store) in refrigerator for at least 2 hours.
Form into one or more shapes from directions. (Pages 22-24)
Bake as directed for shape or shapes selected.
Yield: According to shape or shapes selected.

*5-10 MINUTES FOR DRY YEAST.

Sweet Rolls and Breads are International

Thank the bakers of the old world for many of the sweet rolls and breads which we Americans have added to our list of favorite foods. Long ago we adapted the flaky crisp pastries of Scandinavia, the hot cross buns of Scotland, the brioches of France, the coffee cakes of Germany, sweet rolls and breads from every corner of the globe. And then, with our own special brand of U.S.A. ingenuity, we figured out variations and simplifications. Where the European baker follows a special recipe for each roll or bread, you can choose one simple basic recipe for a tender rich sweet dough. Then varying the shape, the topping or icing, the fruits and nuts and sugar-cinnamon mixtures that are used as fillings, you will turn this single dough into a number of tasty sweet buns and coffee cakes.

Serve Them in Many Ways. Use imagination in serving your sweet rolls and breads, remembering that they are at their best when fresh and warm, right out of the oven. When they replace plain rolls or breads for luncheon or dinner, they lend new character to the meal, and if a meal needs perking up, something like a spicy cinnamon bun or a wedge of tasty coffee cake will do the trick. With coffee or tea they are nice "as is", but for a dessert, dress them up with toppings, and always they add new zest to the school lunch box.

Sweet Rolls and Breads

Swedish Tea Ring

Makes 2

Prepare one recipe Basic Sweet Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Roll out each half into an oblong 14 x 12 x ¼ inches.
Brush lightly with melted fortified margarine or butter.

Mix together . . . **¾ cup brown sugar**
½ teaspoon cinnamon
½ cup currants

Sprinkle half of mixture on each oblong of dough.
Roll up each piece lengthwise as for jelly roll.
Place on greased baking sheets.
Form each piece into a circle and seal ends together firmly.
Cut 1-inch slices almost through with scissors.
Turn each slice partly on its side, pointing away from the center.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.

Straight-Dough Method about 55 min. Action-Quick Method about 30 min. No-Knead Method about 50 min.

Beat together . . . **1 egg yolk**
2 tablespoons milk

Brush rings with egg and milk mixture.
Bake in moderate oven at 350° F. about 30 minutes.
Ice tops while hot with Plain Icing.

TO MAKE PLAIN ICING

Combine; beat until smooth . . . **½ cup sifted confectioner's sugar**
2 teaspoons milk
⅛ teaspoon vanilla extract

Cinnamon Twists

Makes 30

Prepare one recipe Basic Sweet Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Roll out each half into an oblong 15 x 15 x ⅛ inches.
Brush lightly with melted fortified margarine or butter.

Mix together . . . **1½ cups sugar**
4 teaspoons cinnamon

Sprinkle center third of each oblong with 4 tablespoons of the sugar and cinnamon mixture.
Fold one third of dough over center third.
Sprinkle with 4 tablespoons of the sugar and cinnamon mixture.
Fold remaining third of dough over the two layers.
Cut with sharp knife crosswise into strips about 1 inch wide.
Take hold of each end of strip and twist in opposite directions.
Seal ends firmly.
Place on greased baking sheets about 1½ inches apart.
Sprinkle tops of twists with remaining sugar and cinnamon mixture.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.

Straight-Dough Method about 55 min. Action-Quick Method about 30 min. No-Knead Method about 50 min.

Bake in hot oven at 425° F. about 20 minutes.

Cinnamon Buns

Makes 24

Prepare one recipe Basic Sweet Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide into 3 equal pieces.
Roll out each piece into an oblong 14 x 8 x ¼ inches.
Brush lightly with melted fortified margarine or butter.

Mix together . . . **2 cups sugar**
1 tablespoon cinnamon
¾ cup raisins

Sprinkle third of mixture on each oblong of dough.
Roll up each piece lengthwise as for jelly roll.
Cut with sharp knife into slices about 1 inch thick.
Place cut-side up about 1 inch apart in greased shallow baking pans.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.

Straight-Dough Method about 55 min. Action-Quick Method about 30 min. No-Knead Method about 50 min.

Bake in hot oven at 425° F. about 20 minutes.
Ice tops while still warm with PLAIN ICING (above).

To Make Cinnamon Roll Loaf. Makes 3.

For 1 loaf:
After rolling one piece of dough into an oblong 14 x 8 x ¼ inches, sprinkle with ⅓ of sugar-cinnamon mixture, reserving a small amount to top loaf; sprinkle with raisins.
Roll up as for Cinnamon Buns; cut in slices ½-inch thick.
Place slices ½-inch side down in greased bread pan (7½ x 3½ x 2¾ inches), packing tightly until pan is full
Brush top generously with melted fortified margarine or butter; top with remaining sugar mixture.
Let rise as directed for Cinnamon Buns.
Bake in moderate oven at 375° F. about 40 minutes.

Rolls and Breads

Old-Fashioned Dessert Bread

Makes 4 cakes

Prepare one recipe Basic Sweet Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide into 4 equal pieces.
For 1 Cake:
Roll out one piece into a circle about 8 inches in diameter and ¼ inch thick.
Place in greased 9-inch layer cake pan.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 55 min. Action-Quick Method about 30 min. No-Knead Method about 50 min.
Press ¼ cup large raisins down into bottom of dough about 1 inch apart.
Bake in moderate oven at 375° F. for 10 minutes, then pour syrup over top of cake while still in oven; continue baking about 30 minutes longer.

To Make Syrup for 1 Cake:

Mix in saucepan; boil over low heat 5 minutes
- **3 tablespoons fortified margarine or butter**
- **3 tablespoons water**
- **⅔ cup sugar**
- **⅓ cup brown sugar**

When cake is baked, remove from pan at once.

Frosty Fruit Loaf

Makes 3

Prepare one recipe Basic Sweet Dough according to directions.
When doubled in bulk punch down and turn out on lightly floured board; divide into 3 equal pieces.
For 1 loaf:
Roll out one piece into an oblong about 8 x 6 x 1 inches.
Sprinkle with . . . **1 cup chopped candied fruits**
Roll in fruit very lightly with rolling pin.
Fold both ends crosswise to center of dough.
Seal edges and ends firmly.
Place in well-greased bread pan (7½ x 3½ x 2¾ inches).
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 55 min. Action-Quick Method about 30 min. No-Knead Method about 50 min.
Bake in moderate oven at 375° F. about 45 minutes.
Cool and ice with PLAIN ICING (Page 22).

To Make Individual Frosty Fruit Cakes. Makes 30.

For 10 Cakes:
After rolling fruit into one piece of the dough, form into a roll 10 inches long.
Cut with sharp knife into 10 equal pieces; shape into round balls.
Place in greased muffin pans.
Cover with clean towel.
Let rise as directed for Frosty Fruit Loaf.
Bake in moderate oven at 400° F. about 15 minutes.
Cool and ice as directed above.

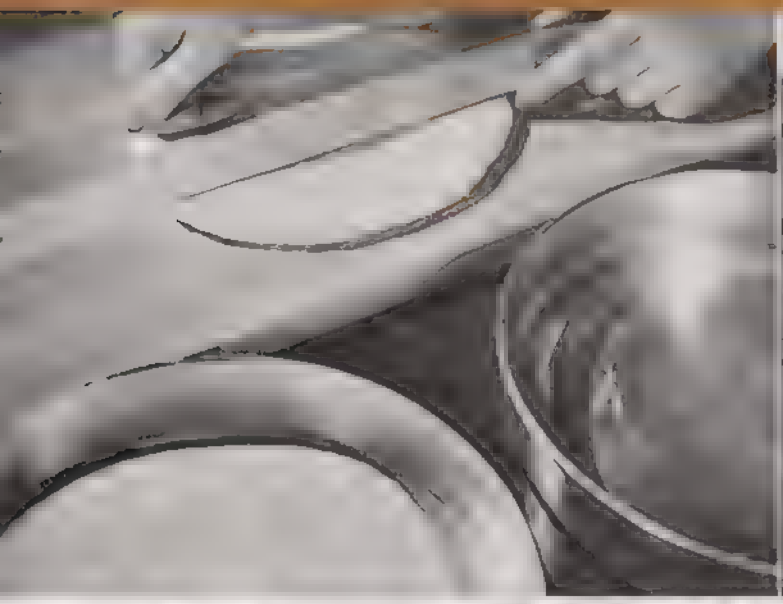
Queen Tarts

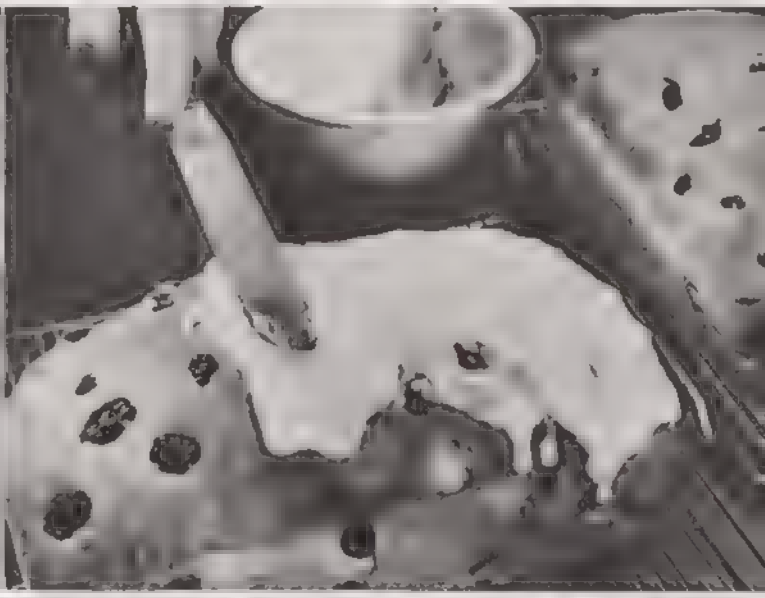
Makes 24

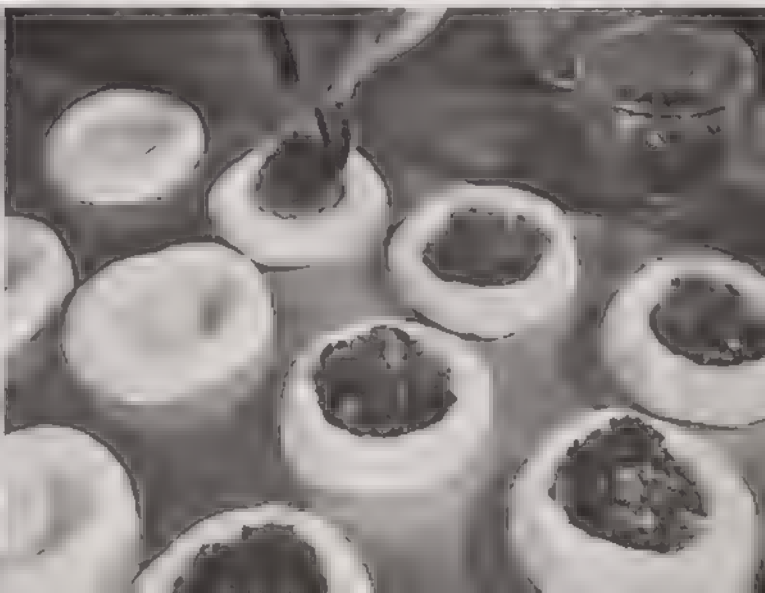
Prepare one recipe Basic Sweet Dough according to directions.
When doubled in bulk, punch down and turn out on lightly floured board; divide in half.
Form each half into a roll about 12 inches long.
Cut with sharp knife into 12 equal pieces.
Form into smooth balls.
Place on greased baking sheets about 2 inches apart.
Flatten slightly with palm of hand.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk.
Straight-Dough Method about 55 min. Action-Quick Method about 30 min. No Knead Method about 50 min.
Press down center of each ball with fingers, leaving a rim about ¼ inch wide.
Fill center of each with 2½ tablespoons of the following mixture . . . .
- **2½ cups cooked pitted chopped prunes**
- **2 tablespoons sugar**
- **½ cup chopped nuts**
- **1 teaspoon lemon rind**
- **1 teaspoon lemon juice**

Bake in moderate oven at 375° F. about 30 minutes.
Sprinkle when cool, with confectioner's sugar or shredded coconut.

Rolls and Breads







Bread . . . . AND SHAPING THE LOAF

Basic White Bread Recipes

Straight-Dough

Makes 2 loaves

Scald . . . . . **1 cup milk**
Add and stir in . . **2 tablespoons sugar**
2 teaspoons salt
2½ tablespoons shortening
Cool to lukewarm.
Measure into bowl **1 cup lukewarm water**
Sprinkle or crumble in . . . **1 package or cake Fleischmann's Yeast, dry or compressed**
Let stand until dissolved*; stir. Add lukewarm milk mixture.
Add and stir in . . **3 cups sifted all-purpose flour**
Beat until smooth.
Add and stir in an additional . . . **3 cups sifted all-purpose flour (about)**
Turn dough out on lightly floured board. Knead.
Place in greased bowl; brush lightly with melted shortening.
Cover with clean towel; let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 20 minutes; punch down and divide into 2 equal portions.
Shape into loaves and place in greased bread pans (7½ x 3½ x 2¾ inches).
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk, about 55 minutes.
Bake in moderate oven at 400° F. about 50 minutes.

Action-Quick

Makes 2 loaves

Scald . . . . . **1 cup milk**
Add and stir in . **2 tablespoons sugar**
2 teaspoons salt
2½ tablespoons shortening
Cool to lukewarm.
Measure into bowl **1 cup lukewarm water**
Sprinkle or crumble in . . . **2 packages or cakes Fleischmann's Yeast, dry or compressed**
Let stand until dissolved*; stir. Add lukewarm milk mixture.
Add and stir in . . **3 cups sifted all-purpose flour**
Beat until smooth.
Add and stir in an additional . . . **3 cups sifted all-purpose flour (about)**
Turn dough out on lightly floured board. Knead.
Place in greased bowl; brush lightly with melted shortening
Cover with clean towel; let rise in warm place, free from draft, until doubled in bulk, about 35 minutes; punch down and divide into 2 equal portions.
Shape into loaves and place in greased bread pans (7½ x 3½ x 2¾ inches).
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.
Bake in moderate oven at 400° F. about 50 minutes.

Sponge

Makes 4 loaves

To Make the Sponge

Measure into bowl **3 cups lukewarm water**
4 tablespoons sugar
Sprinkle or crumble in . . . **2 packages or cakes Fleischmann's Yeast, dry or compressed**
Let stand until dissolved*; stir.
Add and stir in . . **4 cups sifted all-purpose flour**
Beat until smooth. Cover with clean towel.
Let rise in warm place, free from draft, until light and spongy, about 1 hour.

To Make the Bread

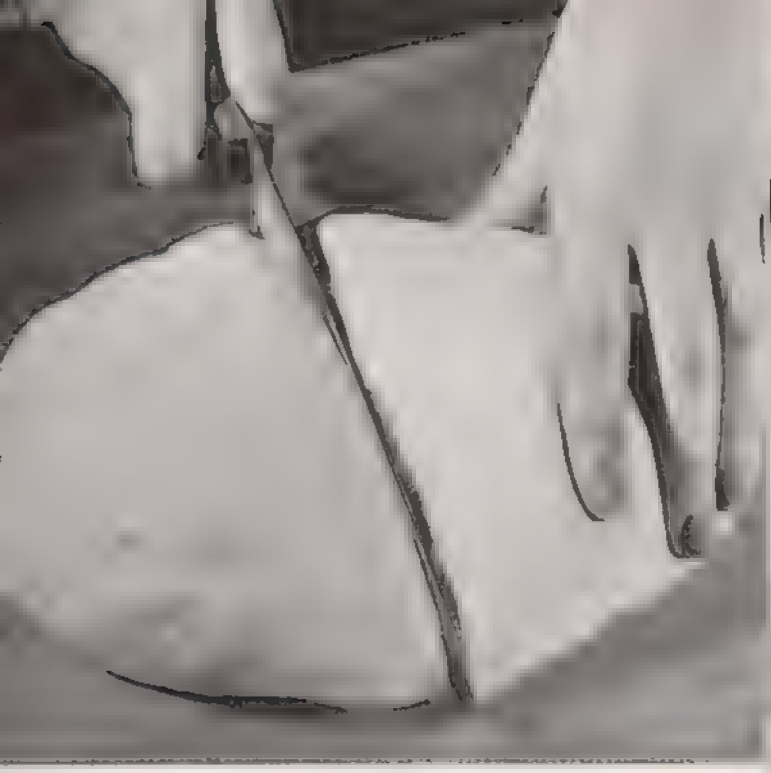
Scald . . . . . **2 cups milk**
Add and stir in . . **4 tablespoons sugar**
2 tablespoons salt
6 tablespoons shortening
Cool to lukewarm.
When sponge is light, stir to break the large bubbles and add lukewarm milk mixture.
Add and stir in an additional . . . **10 cups sifted all-purpose flour (about)**
Turn dough out on lightly floured board. Knead.
Place in greased bowl; brush lightly with melted shortening.
Cover with clean towel; let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 15 minutes; punch down and divide into 4 equal portions.
Shape into loaves and place in greased bread pans (7½ x 3½ x 2¾ inches).
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk, about 1 hour.
Bake in moderate oven at 400° F. about 50 minutes.

*5-10 MINUTES FOR DRY YEAST.

This is the Way to Shape a Loaf

In bread making, as with rolls and sweet breads, shaping is done after the punch down following the first rising. Your goal is a finished loaf of bread that will be symmetrical and will have a smooth, uniform surface and a fine, even texture. To accomplish this the dough must be evenly distributed in the pan with no folds or creases on top or at the sides of the loaf. Good shaping technique does this and avoids over-kneading.

Be sure that you have everything you will need at hand. Grease the bread pans, get out the sharp knife for cutting the dough, and have the bread board, table top or pastry cloth very lightly floured—the least amount of flour that will keep the dough from sticking to the board. A good dough sufficiently kneaded requires little flour on the board. Too much is undesirable because at this point there is no opportunity to work flour into the dough and the finished bread may have a streaky appearance.



1 *(Left)*—After the punch down, following the first rising, mold into a smooth round ball. Cut in half with sharp knife.

(Right)—With the hands, press one piece of the cut dough into an oblong 9 x 8 x 1 inches.

2

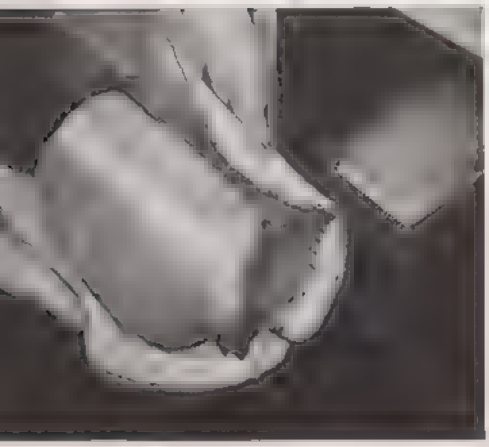
3 *(Left)*—Using both hands, fold each end of the oblong to the center, pressing down firmly.

(Right)—Pinch together the center fold and ends of the dough to seal. Place loaf, sealed side down, in greased pan, $7\frac{1}{2}$ x $3\frac{1}{2}$ x $2\frac{3}{4}$ inches.

4

Temperature and Timing

For those eye-catching loaves of tasty bread with a fine texture and old-fashioned crusty brownness, select a constant oven temperature. Baking the bread at 400° F. for about 30 minutes produces a well-rounded loaf of good color with a tender crust of even thickness.

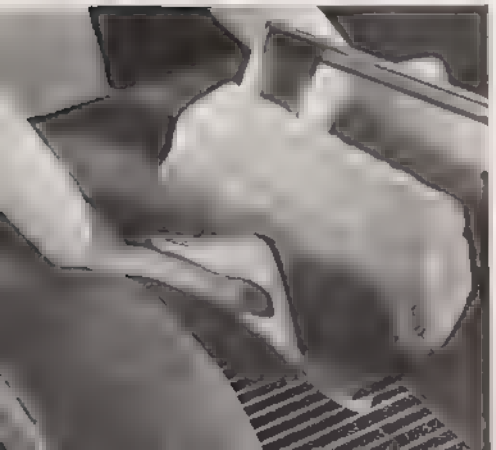


In The Oven When the dough has completed its second rising and doubled in bulk in the pans, and the oven has reached the desired temperature, place the two pans on the center shelf. Allow a couple of inches separation between the pans for complete circulation of the heat around each pan. In baking four loaves at once, use two shelves, alternating arrangement of the pans on the two shelves. For example, place pans on lower shelf at right front and left back, on upper shelf at left front and right back. The baking bread will fill your kitchen with an appealing aroma which you can bask in. Forget the bread until the last ten minutes of baking. This is the time to check the bread for all the qualities of a well baked loaf.

To Test When Bread is Well Baked

1. Using pot holders, remove pan from oven and tip the loaf out gently in your hand. It should slip out easily and feel light in weight.
2. Notice the color. It should have a good brown all over, slightly darker on top than on sides.
3. Tap the bottom of the loaf with your knuckles. It should give a hollow sound. If the bread does not seem done, it can always be returned to the oven for a few minutes more baking.

Care of Bread After Baking Bread should be removed from pans as soon as it is taken from the oven. If not removed immediately condensation will cause a tough crust and soggy crumb. Cool on a rack or crosswise on bread pans, spaced for free circulation of air. Set loaves in a draft-free place to prevent cracking of the crust. Complete cooling right to the heart of the loaf insures the best texture.



Baking Rolls and Sweet Breads

Rolls and sweet breads are baked—like bread—at a specific oven temperature for a specific time. Shaping directions include the correct oven temperature and baking time, although the time may vary with the size and thickness. When they are baked and a golden brown, remove them from the oven.

Here is a Quality of Product check list. You can see how nearly your loaf of bread matches the one illustrated.

Points to be Judged

Outside the Loaf

Shape—symmetry of form
- ☐ Loaf well proportioned
- ☐ Top well rounded
- ☐ No cracks, bulges, bumps
- ☐ Break and shred*, even on sides and ends

Crust—top, sides and bottom of loaf
- ☐ Uniform golden-brown, top slightly deeper brown
- ☐ Top about ⅜ inch thick
- ☐ Smooth surfaced
- ☐ Tender

Volume—weight-size relationship
- ☐ Light, but not airy, in proportion to size

Inside the Loaf

Texture—"feel" of the slice
- ☐ Tender elastic crumb**
- ☐ Moist
- ☐ Free from doughiness

Grain—size and shape of cells or air spaces
- ☐ Fine thin-walled cells, close together
- ☐ Even distribution of cells, lack of air bubbles

Color—of crumb
- ☐ Light cream with no streaks

Taste—flavor plus aroma
- ☐ Sweet nutty flavor
- ☐ Free of sourness or an "off taste"
- ☐ Pleasant yeasty smell

Break and shred—the area between the side and top crusts of the loaf. The ideal is an even break on both sides and ends with the break having a well-shredded appearance.

**Crumb—the inside of the loaf. To test for elasticity or doughiness of crumb, a small piece of the inside of the loaf is rolled between the fingers.

Meet the Yeast Batter Breads

The homemaker who likes breadstuffs raised with yeast but wants to make them more quickly than the time it takes to make yeast doughs can turn to yeast batters. These versatile mixtures will give you, in just about an hour, muffins, drop rolls or coffee cakes—all tender, rich and delicious. They are really quick breads, but quick breads with the special aroma and fine nutty flavor of yeast.

Yeast batters should not be confused with yeast doughs. They are quite different. They are put together by the same pattern as all yeast doughs but mixed quickly and lightly, and are thin enough to pour into the pans. No kneading is required and the only rising is in the pan.

The texture of the yeast batter rolls, muffins and coffee cakes is quite different from the products made from yeast doughs. They have a slightly more open grain, a thinner crust, excellent flavor and are, in fact, just as delicious as any other product made with yeast.

Rolls

Scald . . . . . 1¼ **cups milk**
Add and stir in . . 2½ **tablespoons sugar**
1½ **teaspoons salt**
¼ **cup shortening**

Cool to lukewarm.
Measure into bowl ¼ **cup lukewarm water**
1 **teaspoon sugar**

Sprinkle or crumble in . . . 2 **packages or cakes Fleischmann's Yeast, dry or compressed**

Let stand until dissolved*; stir. Add lukewarm milk mixture.

Add and stir in . . 3¼ **cups sifted all-purpose flour**

Stir only enough to dampen flour.

To Make Pan Rolls. Makes 12.

Fill well-greased muffin pans half full.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk, about 35 minutes.
Bake in hot oven at 425° F. about 20 minutes.
Remove from pans while still warm.

To Make Streusel Coffee Cake. Makes 2.

Place batter in 2 well-greased 9-inch pie pans.
Sprinkle with mixture of:

¼ **cup fortified margarine or butter**
¼ **cup sugar**
½ **cup sifted all-purpose flour**
¾ **teaspoon cinnamon**

Let rise and bake as directed above.

Sweet Breads

Scald . . . . . 1 **cup milk**
Add and stir in . . ½ **cup sugar**
1½ **teaspoons salt**
6 **tablespoons shortening**

Cool to lukewarm.
Measure into bowl ½ **cup lukewarm water**
1 **tablespoon sugar**

Sprinkle or crumble in . . . 2 **packages or cakes Fleischmann's Yeast, dry or compressed**

Let stand until dissolved*; stir. Add lukewarm milk mixture.

Add and stir in . . 2 **eggs, well beaten**
Add and stir in . . 4 **cups sifted all-purpose flour**

Stir only enough to dampen flour.

To Make 9 Muffins and 1 Coffee Cake.

Fill well-greased muffin pans half full.
Pour remaining batter into well-greased 8-inch square pan.

Mix together . . . ½ **cup brown sugar**
2 **tablespoons shortening**
¼ **cup chopped nuts**

Sprinkle on top of muffins and coffee cake.
Cover with clean towel.
Let rise in warm place, free from draft, until doubled in bulk, about 50 minutes.
Bake in moderate oven at 400° F. about 25-30 minutes.

To Make Quick Coffee Ring. Makes 2.

Place batter in 2 well-greased 8-inch ring molds.
Let rise and bake as directed above.
Remove from molds and cool thoroughly.
Ice with PLAIN ICING (Page 22).

*5-10 MINUTES FOR DRY YEAST.

AND SWEETBREADS

Cooking with Bread

Bread is a Basic Food, and also a basic cooking ingredient, important enough in cookery that no bread need ever be wasted in the kitchen.

All cookbooks invariably have scores of recipes that call for bread, bread cubes, bread slices, bread crusts, bread crumbs. Get acquainted with bread cookery and you use leftover slices, lonely rolls and sweet buns in made dishes for main course or dessert. Stuffings for fowl and fish, meat and fish loaves, toppings for baked dishes and casserole mixtures are among the ways that you will be using bread if you value your reputation as a cook. Then too, there are bread specialties that add appetite appeal and give your functions a sophisticated air, such as croustades, croutons or canapes. Try these recipes using bread for interesting main dishes and desserts.

CHEESE BOUNCE

Makes 6 servings

Place in saucepan — **1 package (8 ounces) processed cheese**
Add . . . . . **1½ cups milk**
Cook over low heat, stirring constantly until cheese melts.
Add . . . . . **1½ cups soft bread crumbs**
¼ teaspoon dry mustard
¼ teaspoon paprika
1 teaspoon Worcestershire Sauce
Gradually add . . **2 eggs, beaten**
Cook 1 minute, stirring constantly.
Serve on toasted salted crackers.
Garnish with sprigs of parsley.

MERINGUE BREAD PUDDING

Makes 6 servings

Spread . . . . . **5 slices stale bread**
With . . . . . **¼ cup fortified margarine or butter**
Cut into large cubes.
Place in 1½ quart well-greased baking dish.
Add . . . . . **½ cup raisins**
Beat . . . . . **2 egg yolks, slightly**
Add . . . . . **2 cups milk**
½ teaspoon salt
¼ cup sugar
½ teaspoon nutmeg
1 teaspoon vanilla extract
Pour over bread cubes and raisins.
Bake in moderate oven at 350° F. about 1 hour.
While pudding is baking, make a meringue as follows:
Beat until stiff . . **2 egg whites**
Gradually beat in **4 tablespoons sugar**
Add . . . . . **½ teaspoon vanilla extract**
Remove baked pudding from oven and spread with meringue.
Bake in moderate oven at 350° F. about 15 minutes, or until brown.

DATE-NUT SQUARES

Makes 20

Beat until very thick and light — **3 eggs**
Add gradually . . **1 cup sugar**
1 cup soft bread crumbs, packed tightly
1 cup chopped dates
½ cup chopped walnut meats
Spread in greased shallow pan (10 x 7 inches).
Bake in moderate oven at 350° F. about 1 hour.
Cut, while warm into squares.
Cool.
Serve in squares or break into small pieces and place in sherbet glasses.
Serve with whipped cream or pudding sauce.

TOMATO CHEESE SCALLOP

Makes 6 servings

Spread . . . . . **8 slices bread**
With . . . . . **⅓ cup fortified margarine or butter**
Cut into ½-inch cubes.
Slice . . . . . **¾ package (6 ounces) processed cheese**
Arrange bread and cheese in alternate layers in a 1½ quart well-greased baking dish.
Beat slightly . . . **2 eggs**
Add . . . . . **1 tablespoon minced onion**
1 18-ounce can (2¼ cups) tomato juice
¼ teaspoon dry mustard
Pour over bread and cheese.
Grate remaining . **¼ package (2 ounces) cheese**
Sprinkle over top.
Bake in slow oven at 325° F. for 50 minutes.

When dissolved 1 package Dry Yeast equals 1 Yeast Cake in recipes.

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When you bake...